

CORPORATE DIRECTORY

ADVERTISING

Advertiser Newspapers	Malcolm Balcerak	8206 2000
Channel 9	Cameron Scott	8267 0134
Entertainment Publications	Katie Falkenberg	8364 6115
Foodservice News	Anthony Huckstep	02 9281 2333
Australian Hospitality Directory	Roger Conway	02 9966 4888

AUDIO VISUAL

Novatech	Leko Novakovic	0411 718 252
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BANKING SERVICES

American Express	Call Centre	1300 363 614
Diners Club	Linda Lawson	0417 826 968
Commonwealth Bank	Louisa Crowley	8206 4500
Westpac Bank	Wendy Colwill	8210 3087
Bank SA	Andrew Dallison	8424 4738

BUSINESS ADVISORS

Clayton Hentschke Accountants	Mark Clayton	8522 3964
Defining Details	Di Whicker	0408 812 203
George Pantahos & Co	George Pantahos	8223 7649
Michael Corigliano Chartered Acc.	Michael Corigliano	8400 6090
Moore Stephens PM	David Hoban	8291 2500
Profitable Hospitality	Ken Burgin	02 93694558

CAR HIRE

Budget Rent-a-Car		1300 362 848
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CLEANING PRODUCTS

AlSCO Linen	Paul Shillabeer	0402 942 801
Campbell's Cleantec	Dejan Balaban	8447 6600

FOOD SERVICES

Adelaide Produce Markets	Rachel Fletcher	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bonland Dairies		8241 2277
Coca Cola Amatil	Katherine Lee	0400 964 224
Cosmo Foods/King Is.Group	Sean Kay/Matt Cooper	8359 1466
Goodman Fielder		8348 2711
Holco Fine Meat Suppliers	David Culbert	0407 604 853
International Oyster & Seafood	Angie Del Medico	8231 6441
Meat & Livestock Australia	Stephen Edwards	0411 680 519
Rio Coffee	Michael Marin	8362 3376
Tassal Group	Richard Longden	0438 119 660
Vittoria Coffee	Don Tucker	8346 2399

FOODSERVICE EQUIPMENT & SUPPLIES

Curtin Pty Ltd	Steve Uppington	8340 1677
Macmont	Greg Cordingley	8245 6200

FURNITURE SUPPLIERS

Casual Living Commercial	Con Koutsikas	8293 5966
James Richardson Corporation	Graham Bald	8211 8966

GLASS REPLACEMENT & REPAIRS

Clarksons Glass	Wayne Sendon	1800 060 007
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INSURANCE

Aon Risk Services	Daniel Bacic	8301 1152
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LEISURE & LIFESTYLE

Skycity Casino	Emily Ormsby	8218 4204
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LICENSES

Aust Performing Rights Assoc	Gary Burrows	0418 857 039
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Phonographic Performance Co of Aust	Christie Hayes	02 8569 1100
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LIQUOR

Fosters Australia	Nick Kilvington	0417 155 301
Coopers Brewery	Penny Johnson	8440 1800
Chace Agencies	Chanda Rice	8363 7881
Empire Liquor	Brenton Quirini	8351 7666
Festival City Wines & Spirits	Don Totino	8268 8066
Fine Wine Partners	Suzie Bishop	8306 7595
Harbottle on-Premise	Stewart Ferguson	8152 8757
Icon Brands	Glenn Beale	0437 775 350
Lion Nathan		8236 9444
Negociants Australia	Margot Muir	8112 4210
Nepenthe Wines	Paul Limpus	8389 5270
Orlando Wyndham	Allan O'Neil	8208 2444
Peter Rumball Wines	Peter Rumball	8332 2761
SA Brewing	Melanie Towler	0439 810 674
Samuel Smith & Son	Susanna Brown	8231 3963
Woodstock Winery	Geoff Barker	8383 0156

MARKETING

Aust Mushroom Growers Assoc.	Pam Tobin	8234 8601
SA Tourism Commission	John Evans	8463 4500

MEDIA

Advertiser	Malcolm Balcerak	8206 2000
Channel 9	Cameron Scott	8267 0134

POINT OF SALE

H&L Australia	Jason Nikolas	0439 889 130
Possum IT	Pat Hollis	8347 1151

PRINTING

Bowden Printing	Ivan Bartholomew	8340 3588
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RISK MANAGEMENT

QBE Workers Compensation	Mike Duncan	8213 5312
Safework SA	Indra Jury	0417 871 078

SOLICITORS

Norman Waterhouse	Sathish Dasan	8210 1253
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SOUND & LIGHTING

Novatech	Leko Novakovic	0411 718 252
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STAFFING

Complete Personnel	Julie Pope	8269 7400
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SUPERANNUATION

Host-Plus	Scott Measday	0418 327 607
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THEMING

Chaircovers Over All	Heather McQuade	8362 0772
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TRAINING

TAFE SA - Adelaide Sth	Mark Slatter	0148 693 335
Business SA New Appren Centre	Phil Methofer	8300 0015
Int College of Hotel Management	Michael Brearley	8348 4654
Le Cordon Bleu	Sophie Davies	8348 3055
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8232 0311
SITE Academy	Nevada Jones	8346 2788
William Angliss College of TAFE	Sandra Lunn	0421 344 965

UTILITIES

Envestra	Peter Keogh	8217 5211
Power Direct	David Eriksen	0433 140 533

RECIPE FOR SUCCESS

CHEF

Name: Jason Camillo.

Restaurant: Blake's Restaurant and Wine Bar, Hyatt Regency Adelaide.

Claim to Fame: Soufflés and Mushrooms (not together!)

Proudest Achievements:

Winning a gold medal in a mushroom cooking competition in China last year. I was lucky enough to represent Australia at this competition after winning 'Best Mushroom Menu' at the national Mushroom Mania competition. The official competition title was the 'Inaugural China International Edible Fungi Cooking Competition'.

What made you want to become a chef?

From the age of five I knew I wanted to be a chef. I had an interest in cooking and food, helping my Mum and Nonna preparing tables full of gnocchi ready to cook for our family and friends. Being surrounded by good food all the time also helped ignite the passion within.

Person you most admire and why?

One of my previous chefs James Fien. He just has an amazing way with the people he comes in contact with. He does all the small things and wouldn't expect you to do anything that he wasn't willing to do himself - from dishes to cleaning and sourcing produce.

Who was your best mentor and what did they teach you?

Hard to pick one, as I have always tried to learn the best of what each of my mentors had to offer and then use to develop my own style, ideas and concepts.

What is your philosophy for success?

Strive to learn as much as possible, don't make the same mistake twice - learn from it the first time. See what other people are doing and go that extra step to continually better yourself. Talk directly to your suppliers and build up good relationships with them.

Ingredient you most enjoy using?

Duck.

What is your favourite original recipe and why?

Peking Duck.

Most rewarding part of being a chef?

Satisfying people with your food, when they have almost died and gone to heaven after eating something that you have prepared. Also, the rush of adrenalin in the kitchen during a busy night's service.

Worst part of being a chef?

Long hours spent away from family.

What, in your opinion, distinguishes an average chef from a great chef?

The amount of effort, commitment and passion. As well as sourcing the best ingredients and knowing how to use them to maximize their full potential.

What advice would you give to your staff?

Always do your best, constantly strive to improve, learn from your mistakes, and only send food out to the customer if you are completely satisfied with it and would be happy eating it yourself. Don't confuse dishes with too many flavours.

What is one of your most memorable meals?

Peking Duck in Beijing last year.

What's hot at the moment?

Wagyu cheeks, Ocean jacket cheeks, baby herbs.

What's not?

Foamy sauces and palate refreshers.

What is your vision for the future of our industry?

Education of kids at a young age so they know what good food is all about. If we bring them up on good food we will have a sustainable future in our industry. This will in turn create more demand for better quality ingredients and people will return to their local butchers, bakers and fruit and vegetable grocers rather than the larger chains. There will also be an upturn in the amount of people eating out and having a fantastic dining experience.



RESTAURATEUR

Name: Lennie Russo.

Current Restaurant:

Caffé Buongiorno O'Halloran Hill.

Past operations you have owned:

Snack Bars, Florist Shop.

Proudest Achievements:

Winner 2005 Zonta International Women in Business Award Southern Area, Winner 2006 Awards RCSA Award for Excellence Family Restaurant, My Children and my Husband, Being part of the original team with Gillian Franklin CEO Heat Group.

What inspired you to become a restaurateur?

Being of Italian descent I had the passion to provide authentic Italian food just like mama made.

Someone you admire? Why?

Gillian Franklin CEO and winner of Global Entrepreneur Award 2000. She turned a \$2 company into a \$50 million empire in just 12 months a Melb based cosmetic manufacturing and Global Distribution Company.

Who was your best mentor and what did they teach you?

Gillian Franklin. She taught me the passion necessary to succeed in anything that I do. Her philosophy was Never Say NO!! Say How !!

What is your philosophy for success?

Have a passion for what you do and make it infectious, this will flow through to your staff and customers.

Favourite part of being a restaurateur?

Being able to provide, good quality food at reasonable prices, and to give our customers a memorable dining experience.

Worst part of being a restaurateur?

Finding quality staff.

What was your biggest lesson?

Recognising your strengths and doing something about your weaknesses.

What words of advice would you give prospective restaurateur?

To have the passion to succeed, to seek advice whenever necessary. Don't be afraid to ask questions from industry organisations.

What is one of your most memorable dining experiences?

Catching a water taxi ride and dining with my husband at The Palace of Golden Horses in Kuala Lumpur.

If you could change one thing about our industry what would it be?

To enforce in our younger generation the possibilities available to them as a career in the hospitality industry.

